



Luxsmith Menu

<https://menuweb.menu>

5 Gamon Street, Seddon, Melbourne, 3011, SEDDON, Australia

+61393627333 - <http://www.luxsmith.com.au/>



The **menu of Luxsmith** from SEDDON includes **160** dishes. On average the *dishes or drinks on [the menu](#)* cost approximately A\$34. You can view the categories on the menu below. Reviewers had mixed opinions about Luxsmith restaurant. Some found the food overpriced with small portions and meals that were too spicy. However, others enjoyed the fusion cuisine, highlighting dishes like the eggplant and beef cheek. The service received inconsistent feedback, with some mentioning a rushed dining experience while others praised the friendly staff. Overall, the restaurant seems to have potential with a modern charm and well-seasoned dishes, but may need to work on improving portion sizes and timing of service to provide a more enjoyable dining experience for all customers.

Luxsmith Menu



Salads

PAPAYA SALAD

Entrées

SPRING ROLLS

Pizza

FUSION PIZZA

Main Courses

PORK FRIED RICE

Vegetarian

CAULIFLOWER

Sweets

LITTLE CHOCOLATE POT A\$14

Drinks

BEER

Chicken

CHICKEN WINGS

Dessert

CREPES

Starters

STIR FRIED MUSSELS

From The Grill

RIBS

Tapas

EGGPLANT TAPAS

Special Rolls

MR. SMITH A\$17

Main

CRISPY PORK BELLY FIVE SPICED* A\$23

Beer

333 PREMIUM A\$8

Chicken Wings

WINGS

Japanese Specialties

SAKE

Fried Rice

FRIED RICE

Calzones

NUMBER 5 A\$16

Puddings

ROAST PINEAPPLE A\$12

Coffee

ICED COFFEE

Red Wine

FARR RISING PINOT NOIR A\$70

Luxsmith Menu



Goat Dishes

GOAT CURRY

Whites

TRIMBACH RIESLING A\$60

Sparkling

NV ARRAS BRUT ELITE, TASMANIA A\$52

Handhelds

THE DOUBLE D A\$15

Pinot Noir

MOONDARRA STUDEBAKER PINOT NOIR A\$55

Interesting Whites

PIEROPAN SOAVE, ITALY A\$12

Bottled Beer & Cider

THE HILLS PEAR CIDER A\$9

Cabernet Sauvignon

BOWEN ESTATE CABERNET SAUVIGNON A\$59

Amazing Desserts

ROSE WATER PANNA COTTA A\$13

Bottle Beers

COOPERS PREMIUM LIGHT A\$6

Beers On Tap

FURPHY REFRESHING ALE A\$8

Asian

ASAHI BLACK LAGER A\$11

Beers And Cider

COLDSTREAM APPLE CIDER A\$9

White Wine, Sparkling & Rosé

CANELLA PROSECCO, ITALY A\$9

Favorite Combinations

EXPRESS YOURSELF A\$17

Spain/Portugal

MARTÍNSANCHO, VERDEJO

Wine (Must Be 21 To Purchase)

MAHI SAUVIGNON BLANC A\$49

Red Varietals - Tempranillo

LA LINEA TEMPRANILLO A\$52

Trust

THE HAKKA A\$17

Lux Me Up

LUX ME UP A\$55

Luxsmith Menu



Enlightened

DAISY DUKE A\$16

Uncategorized

PAN SEARED SCALLOPS

Seafood

PRAWN

CALAMARI

Indian

CHICKEN CURRY

ROTI

Beers

BINTANG PILSNER A\$10

COOPERS PALE ALE 750ML

Hot Drinks

LOOSE LEAF TEA A\$5

COFFEE

Soft

CAPI JUICE A\$5

WATER WITH BUBBLES

To Get You Started

WEST SIDE MARTINI A\$16

MY SHIROTA A\$15

A Sweet Treat

SWEET WINE #1 A\$15

SWEET WINE #2 A\$15

Cold Snacks 120ML

JO LANDRON CUVÉE
ATMOSPHERES, FRANCE A\$12

2011 BARRINGWOOD CLASSIC
CUVÉE, TASMANIA A\$11

Restaurant Category

VEGETARIAN

BAR

Medium Plates

MISO BRAISED EGGPLANT* A\$15

SALAD OF ROAST PEKING DUCK
AND BAMBOO SHOOTS* A\$17

MANGO AND PEANUT SALAD A\$16

Fizz Fo Shiz

2011 OAKRIDGE, YARRA VALLEY,
VICTORIA A\$60

NV LAHERTE FRERES,
CHAMPAGNE, FRANCE A\$115

NV JACQUESSON 738,
CHAMPAGNE, FRANCE A\$145

Breakfast

LUXSMITH HOTCAKES GRILLED
PINEAPPLE A\$15

FRITTERS NOT A\$15

A LITTLE BIT FISHY A\$17

VIETNAMESE OMELETTE ASIAN
MUSHROOMS A\$18

Side Dishes



SESAME GLAZED
PUMPKIN A\$8

SNAKE BEANS AND
ASIAN MUSHROOMS* A\$14

Luxsmith Menu



STEAMED RICE A\$4

STIR-FRIED WATER SPINACH

Large Plates

MASSAMAN CURRY OF TOFU* A\$22

ROAST BARRAMUNDI FILLET A\$29

SLOW BRAISED KOREAN STYLE BEEF SHORT RIBS* A\$27

SWEET AND SOUR YELLOW CURRY OF CHICKEN* A\$25

Lucky Dip

WHITE – NO OAK A\$45

WHITE – BLEND, SOME OLD WOOD, MAYBE A\$47

BRIGHT JUICY RED A\$42

CLASSIC RED ALL DARK AND DENSE A\$65

These Types Of Dishes Are Being Served

TUNA STEAK

FISH

SALAD

LAMB

Unusual Suspects

2013 BRUNDELMAYER L+T GRUNER VELTLINER A\$53

VILLA MATILDA FALANGHINA A\$55

GIRLAN PINOT BLANCO A\$50

CHIARA BOSCHIS DOLCETTO D'ALBA A\$65

PITTAUER ST LAURENT A\$69

Pink Ball Corner Pocket

POGGERINO, ITALY A\$44

PRET A ROSE, VICTORIA A\$45

FARR RISING SAIGNEE, VICTORIA A\$52

PITTAUER, AUSTRIA A\$47

LE SAINT ANDRE, FRANCE A\$48

The One Up From The Cheapest

HELM HALF DRY RIESLING, ACT A\$45

FRANZ HAAS KRIS PINOT GRIGIO, ITALY A\$45

LUCINDA ESTATE CHARDONNAY, VICTORIA A\$45

CLONAKILLA VOUVEAU VIOGNIER, VICTORIA A\$45

EPSILON SHIRAZ, BAROSSA, SOUTH AUSTRALIA A\$45

PIKE JOYCE RAPIDE PINOT NOIR, ADELAIDE HILLS A\$45

Small Plates

MINCED PRAWNS ON SUGAR CANE

SWEET POTATO TURMERIC CROQUETTES

CRAB, POMELO AND LIME BETEL LEAF

ROCKLING AND PINEAPPLE RICE PAPER ROLLS*

TOFU GLAZED IN BLACK PEPPER SAUCE* A\$7

CHILLI AND GARLIC SPICED CRISPY CHICKEN RIBS* A\$10

SWEET CORN AND COCONUT FRITTERS*

Hard

TRUMER PILS POT A\$6

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TEMPLE BICYCLE GOLDEN ALE	A\$10
BRIDGE ROAD BEECHWORTH PALE ALE	A\$11
MELBOURNE BITTER (750ML)	A\$16
TRUMER PILS POT (285ML)	A\$8
BELLARINE QUEENSCLIFF WHITE ALE	A\$10
ASAHI BLACK LAGE	A\$10

Cold Snacks 150ML

PIKES OLGA EMMIE RIESLING, SOUTH AUSTRALIA	A\$12
ALL SAINTS ALIAS 1, VICTORIA	A\$11
VAVOSOUR THE PASS SAUVIGNON BLANC, MARLBOROUGH NEW ZEALAND	A\$9
CRAWFORD RIVER ROSE, VICTORIA	A\$9
TORBRECK JUVENILES GSM, BAROSSA, SOUTH AUSTRALIA	A\$9
AR FION PINOT NOIR, YARRA VALLEY, VICTORIA	A\$12
SANDRONE BARBERA D'ALBA, PIEDMONT, ITALY	A\$13
COLLECTOR FOLDED BLUE SHIRAZ, PRYENEES, VICTORIA	A\$10

Ingredients Used



SALMON
BANANA
BASMATI RICE
BEEF
SCALLOPS
SOFT SHELL CRAB
DUCK

PORK MEAT

The Dude Abides

FIGHTING GULLY RD AQUILA	A\$47
GARDEN OF EARTHLY DELIGHTS RIESLING BY SYRAHMI	A\$55
JERICHO FIANO	A\$45
CHALMERS GRECO	A\$44
CLARENCE HOUSE PINOT BLANC	A\$45
OCHOTA BARRELS	A\$50
NO ADDS BY AD SHIRAZ	A\$54
ATHLETES OF WINE SHIRAZ	A\$58
HITHER AND YON NERO D'AVOLA	A\$42
DOMAINE VISSOUX BEAUJOLAIS	A\$43
FLETCHER BARBARESCO	A\$80

In The Beginning



SORRENBURG SSB	A\$60
BARRINGWOOD PINOT GRIS	A\$56
GROSSET SPRINGVALE RIESLING	A\$69
DONNHOF RIESLING	A\$55
MOOROODUC ESTATE CHARDONNAY	A\$62
BERNARD DEFAIX CHABLIS	A\$66
HURLEY ESTATE PINOT NOIR	A\$59
MUZARD BOURGOGNE ROUGE	A\$59
ATTWOODS OLD HOG PINOT NOIR	A\$66
OCHOTA BARRELS GREEN ROOM GRENACHE SYRAH	A\$57
SPINIFEX BETE NOIR SHIRAZ	A\$68
CANDIALLE CHIANTI CLASSICO	A\$65

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Melbourne, 3011, SEDDON,
Australia

Opening Hours:

Tuesday 05:30-22:00 12:00-14:30

Wednesday 05:30-22:00 12:00-14:30

Thursday 05:30-22:00 12:00-14:30

Friday 05:30-22:00 12:00-14:30

Saturday 17:30-23:00 11:00-14:30

Sunday 17:30-23:00 11:00-14:30

Made with [Menu](#)

